

SOCIETY AND OTHER INTERESTS OF WOMEN

Mr. and Mrs. Mathew Richmond, of Rockford, Ill., have issued invitations for the marriage of their daughter, Miss Ethel Elinore Richmond, to Milner Marshall MacLean, of South Bend, which will take place on Wednesday evening, Oct. 11, at 8 o'clock at the home of the bride, 125 Lawn. Mr. and Mrs. MacLean will be at home Nov. 15 at 349 Edge-ater, dr., Mishawaka.

Miss Ruth Elenore Kroeger, 729 Forest av., entertained Sunday evening in honor of her birthday anniversary. Covers were laid for 16 guests at a table prettily decorated in pink and white. The evening was spent in games and contests and prizes were awarded to Misses Genevieve Smith, Helen Felix and Elizabeth Santa.

Members of the Endeavor society of the First Christian church will go on a winter roast Tuesday evening out to the country home of Miss Hazel Puckett, Ewing road.

The Misses Irene Branstrator, Frieda Vedder, Ruth Trager, Rose Thate, Lois Wilson, Anna Canan-rough, Edith Branstrator, Yuka Meranda and Hazel Holler enjoyed a hike Sunday afternoon to the Four mile bridge.

Twenty girls have planned a winter roast to be held Tuesday evening at Chain lakes. The party will start at 6 o'clock.

Social Calendar

Tuesday.
Miss Doris Morris, 1518 Kemble av., will be hostess to the Lafollet Girls' club.

The north section Women's league of the First Methodist church will meet with Mrs. K. C. DeRhoads, 715 W. Washington av.

A meeting of the Silver Pleasure club will be held with Mrs. Charles Fowler, 1131 E. Boynton st.

Members of the nature study department of the Progress club, will have a meeting.

Wednesday.
Mrs. Anne Lee, E. Fox st., will entertain members of the Independent club.

The regular meeting of the Harmony Reading circle will be held.

Members of the Colfax Avenue W. C. T. U. will be held with Mrs. M. W. Weld, 1002 W. Colfax av.

A meeting of the Wednesday club will be held at the home of Miss Clara Dunham, W. Jefferson blvd.

Members of the Woman's Literary club will hold their usual meeting.

Thursday.
Members of the Ladies' Aid society of the First Methodist church will meet at the church.

Mrs. G. W. Phillips, 710 S. Columbia st., will entertain the Thursday club.

The Circle of Mercy will have a meeting with Mrs. Frank Mann, 629 N. Cushing st.

A meeting of the Ladies' Aid society of the Swedish Lutheran church will be held at the church.

The sewing circle of the Helena Rehekah lodge will meet at the hall.

The Wide Awake club will be entertained at the home of Mrs. A. J. Warner, River Park.

The department of music of the Progress club will have its first meeting.

Friday.
A meeting of the Mayflower club will be held.

The Truth Seekers' class of Miss MacEwan's church will hold a rally day at the church.

The fortnightly meeting of the Mothers' club will be held.

Section two of the department of literature of the Progress club will meet in the club rooms.

Announcements

The weekly meeting of the domestic science classes of the Y. W. C. A. will be held this evening at 7:30 o'clock at the high school. There are 31 girls enrolled at present and Miss Florence Weld has charge of the classes.

ON BUYING TRIP.
Mr. Robert Robertson of The Ellsworth store is in the New York markets.

Are you having trouble

with your skin?

If you have eczema, ringworm or similar itching, burning, sleep-destroying skin-eruption, try Resinol Ointment and Resinol Soap and see how quickly the itching stops and the trouble disappears.

Resinol Soap and Resinol Ointment are sold by all druggists. For samples, free, write to Dept. 3-R, Resinol, Baltimore, Md.

Resinol
makes sick skins well

LOW COST OF LIVING MENUS

BY MRS. FLORENCE MAX.

Breakfast.
Pears.
Batter Pork.
Graham Toast.

Luncheon.
Escalloped Corn and Lima Beans.
Toasted Crackers.
Picked Tomatoes.
Cookies. Coffee.

Dinner.
Cold Sliced Beef.
Potato Cones.
Lettuce Salad.
Apple Sauce Cake.

Breakfast.
Batter Pork—Cut salt pork into thin slices. Fry in a hot pan until

delicately brown, then dip each slice in a batter made as follows:

Mix one-half cup of cornmeal and one-half cup of white flour. Add

sweet milk to make a batter and one egg beaten well. The batter

must be thick enough to remain on the pork when dipped. Fry in

hot fat.

Luncheon.
Escalloped Corn—Spread the bot-

tom of a buttered baking dish with

canned corn, sprinkle with a little

minced onion, fried in butter, cover

with a layer of corn, dot with but-

ter, season with pepper and add a

layer of bacon cut in fine pieces

and fried brown. Cover with toma-

to pressed through a sieve, and on

top of this spread an inch of fine

cracker crumbs mixed with melted

butter. Bake about 40 minutes.

Dinner.
Boiled Green Peppers—Cut young

green peppers into quarters, remove

the seeds and partitions, place on a

greased broiler, cook over a clear

fire until the edges curl, sprinkle

with a dash of salt, dot with bits

of butter.

Potato Scones—Put two cups of

mashed potatoes into a bowl, add

two tablespoons of hot milk, one

tablespoon of melted butter, one

teaspoon of sugar, quarter of a tea-

spoon of salt, and one cup of flour.

Knead, divide into three pieces

and roll out into rounds. Divide

each round into four small scones,

place on a hot griddle and cook five

minutes on each side.

Apple Sauce Cake—Measure one

and three-quarters cups of pastry

flour, add a teaspoon of cinnamon,

a little clove and nutmeg, a cup of

covered raisins, and a half cup of

currants, one cup of sugar and a

half cup of shortening. Measure a

cup of unsweetened apple sauce, add

a teaspoon of soda which has been

dissolved in a little hot water, and

beat all ingredients together until

it foams. Bake about 40 minutes.

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covered raisins, and a half cup of

currants, one cup of sugar and a

half cup of shortening. Measure a

butter. Bake half an hour in a

moderate oven.

Pickled Tomatoes—Take green

tomatoes, peel, drop them into

strong ginger tea and scald well.

For every two pounds of tomatoes

use one pound of brown sugar and

a pint of vinegar. Add, nutmeg,

cinnamon and mace in a bag, and

cook the tomatoes in the syrup

until they are clear.

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Michigan City visited the former's

father, S. W. Hill, 514 Rush st., over

Sunday.

Donald Saunters of Elkhardt spent

Sunday at the home of Miss Sue

Hepler, 444 Fellows st.

Mr. and Mrs. C. Smith and daugh-

ter, Frances, and Miss Opal Smith

of Kankakee spent the week end

with Mr. and Mrs. O. Hess, Portage

av.

Miss Beatrice Peck of Salsora,

Ill., is visiting at the home of Mr.

and Mrs. Ray Bird, 429 Manitow

place.

NEWS OF INTEREST TO

POLISH CITIZENS

SOCIAL EVENTS.

The senior and junior class of

Falcons, Z. B. No. 1, will hold their

exercises Tuesday evening at Z. B.

hall.

The military band of Falcons, Z.

No. 1, will hold their rehearsal

Monday evening at Z. B. hall.

The military rank of Falcons, Z.

B. No. 1, will hold their rehearsal

Wednesday evening at Z. B. hall.

The choir practice of the mixed

choir of Falcons, Z. B. No. 1, will

be held Thursday evening at 8

o'clock at Z. B. hall.

MARRIAGES.

The wedding of Miss Josephine

Nowicki, daughter of Mr. and Mrs.

Michael Nowicki, corner Bertrand

and Johnson sts., and Alexander

Leszcz, son of Mrs. Mary Leszcz, 511

N. Johnson st., took place Monday

morning at 8:30 o'clock at the St.

Stanislaus church. Rev. Stanislaus

Szamecki performed the ceremony.

The attendants were Miss Victoria

Szamecki and Casimir Leszcz, the

groom's brother.

Following the ceremony a recep-

tion is being held at the home of

the bride's parents.

DEATHS.

Miss Thresa Moskviski, 16 years

old, daughter of Mr. and Mrs. Mat-

thew Moskviski, 819 S. Pulaski st.,

died Saturday evening at 8 o'clock

following a few weeks' illness.

The funeral will be held Tuesday

evening at 8:30 o'clock at the St.

Casimir church. Burial will be in

St. Joseph's Polish cemetery.

BIRTHS.

Born to Mr. and Mrs. G. W. Kall

czynski, W. Napier st., a daughter,

Sept. 24.

PERSONALS.

Casimir Lodzka, 618 S. Pulaski

st., left this morning to resume his

studies at the Kentucky college.

Miss Stephanie Reich and her

niece, Felice Drejer, 201 S. Chapin

st., returned this morning from a

week's visit at Detroit, Canada, Buf-

falo and Niagara Falls.

Joseph Skrzemicki of Indiana Har-

bor is spending a few days with

friends here.

Walter Czerpik of Chicago is here

visiting with friends.

Joseph Andrzejewski of Chicago

is here on business.

Mrs. Mary Szamecki and son, Ed-

ward, 907 W. Napier st., returned by

auto from a few days' visit with

relatives at Chicago.

Donald Whitmer of Detroit is

here on business.

Miss Stella Grzesowicz returned to

her home in Gary following a few

days' visit with friends here.

Joseph Rostanski arrived here

from Milwaukee on business.

Frank Galski, S. Chapin st., left

this morning for Chicago where he

will remain a week visiting relatives.

John Drzewicki of Michigan

City is here visiting with friends.

Paul Grzesulski of Toledo is

spending a few days with friends

here.

Miss Elizabeth Chrasowski ar-

rived here from Chicago for a few

days' visit with friends.

John Dambowski, W. Division